



**L-Università
ta' Malta**

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE
EXAMINATIONS BOARD

**SECONDARY EDUCATION CERTIFICATE LEVEL
2023 MAIN SESSION**

SUBJECT:	Hospitality
PAPER NUMBER:	Controlled – Unit 2
DATE:	12 th May 2022
TIME:	10:00 a.m. to 11:35 a.m.

**THIS PAPER SHOULD BE RETURNED TO THE INVIGILATOR
AFTER THE EXAMINATION.**

Name of candidate _____

I.D. number _____

School _____

Class _____

Question 2

C-1 (6 marks)

John needs to demonstrate an understanding of basic nutrition and different diets.

- a. Indicate the correct proportions of daily food energy and the calorific value for the **TWO** nutrients below.

	% of daily energy intake	Calorific value
Protein		
Fat		

(1)

(1)

- b. Explain **TWO** implications of having menus that cater for different diets and conditions, apart from effect on profit.

i. _____

 _____ (1)

ii. _____

 _____ (1)

- c. Discuss **TWO** menu adaptations to consider when catering for a 'ceoliac' client.

This question continues on next page.

(2)

Question 3

K-5 (4 marks)

John is now required to show his culinary skills.

a. Categorise the equipment below into mechanical, plating, and cooking by filling in the table.

Combi oven Baking/roasting dishes	Grills	Chafing dishes Measuring equipment
--------------------------------------	--------	---------------------------------------

Mechanical	Plating	Cooking

(1)

b. State the use of the following **FOUR** preparation equipment.

Chopping boards: _____
 _____ (0.25)

Salamander: _____
 _____ (0.25)

Chafing dishes: _____
 _____ (0.25)

Grills: _____
 _____ (0.25)

c. Outline **FOUR** different aspects that should be taken into consideration when choosing equipment to prepare and cook different meals.

(2)

Question 4

K-6 (4 marks)

Since Mediterranean food will be served at ABC hotel, staff will need to share their understanding of this cuisine.

a. Categorise the **FIVE** commodities below into perishable and non-perishable.

Dairy	Poultry and eggs	Fruits and vegetables	Dried herbs and spices	Fish
-------	------------------	-----------------------	------------------------	------

Perishable	Non-perishable

(1)

b. List **ONE** type of food commodity for each category below:

Dairy: _____ (0.25)

Fruits and vegetables: _____ (0.25)

Salt: _____ (0.25)

Sugar and honey: _____ (0.25)

Please turn the page.

c. Outline how cereals and fish can be used in food preparation. Include **ONE** example for each food commodity as part of your outline.

(2)

Question 5

C-3 (6 marks)

John should also know how to use common food commodities when cooking.

a. The picture below shows four Italian dishes together with the dish’s main ingredients.



Pizza: A pizza base topped up with mozzarella, tomatoes, onion, and olives.

Spaghetti: spaghetti with tomato sauce and olives, garnished with basil.

Caprese: mozzarella di Bufala, tomatoes, basil, olive oil and pepper.

Carpaccio: thin beef strips, garnished with rucola and lemon slices.

(Source: <https://www.vectorstock.com/royalty-free-vector/italian-cuisine-food-traditional-dishes-vector-22835774>)

Identify **FOUR** food commodities used in Mediterranean cuisine from the picture above.

Commodity 1: _____ (0.5)

Commodity 2: _____ (0.5)

Commodity 3: _____ (0.5)

Commodity 4: _____ (0.5)

b. Describe **TWO** uses and **TWO** benefits of using herbs and spices in Mediterranean cuisine.

Use 1: _____

_____ (0.5)

Use 2: _____

_____ (0.5)

Benefit 1: _____

_____ (0.5)

Benefit 2: _____

_____ (0.5)

c. The Mediterranean cuisine has been influenced by different components. Discuss **TWO** of these components.

b. Explain the properties of flour and sugar used in cake making.

Flour: _____

_____ (1)

Sugar: _____

_____ (1)

c. Explain **FOUR** possible faults of baked cakes.

(2)